

Skin emulsions

Make your own skin emulsions at a lower price

Some of the most commonly used raw materials in the production of sausages are emulsions manufactured from fresh pork skins. Scanflavour has developed a method that allows you to produce skin emulsions at a lower price, while avoiding the major drawbacks associated with the use of skin emulsions.

If producing skin emulsions according to Scanflavour's recommendations, you can achieve the following advantages:

- Improved taste
- Less odour
- Improved appearance in the final product
- Longer shelf-life
- Improved cost in use
- More standardization/stability
- Easier to store protein powder than skin

Produces a much more stable product

This method reduces the amount of fresh pork skin and replaces it with ScanGel A-95, which is a collagen product with a much higher functionality and without the taste, smell and stability problems of fresh skin. Finally, this method makes it possible to use skin of lower quality and still achieve a stable product.

Improves your products

– and your cost in use

Skin emulsions can be produced according to different recipes and with various ingredients.

The most commonly produced emulsions contain the following ingredients:

- Fresh skin	49 %
- Water/ice	49 %
- Salt	2 %

For a better result, we recommend the following recipe:

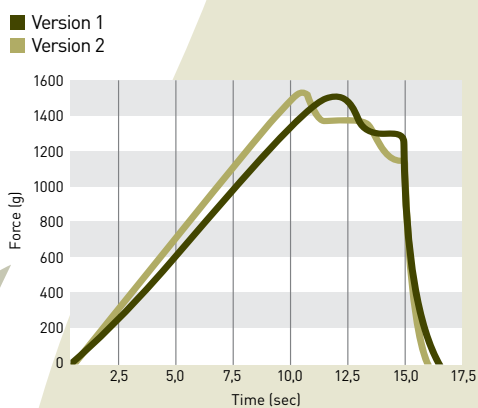
- Fresh skin	20 %
- Water/ice	73 %
- ScanGel A-95	5 %
- Salt	2 %

How to produce skin emulsions

First, add the fresh skin and ice to the cutter, then add ScanGel A-95, salt and the remaining water. Run until everything is finely emulsified. For optimum effect, use an emulsifier after the emulsion is finished in the bowl chopper. The skin emulsion is now ready for use. The emulsion can be used just like normal skin emulsions.



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The graph above shows the texture measurements of two bolognas produced using the following recipes. As shown, there is no difference in the textures of the two bolognas, but the appearance in the final product will be more uniform with the new recipe.



BOLOGNA RECIPE	VERSION 1	VERSION 2
Water/ice	28.00 %	28.00 %
Pork Back hold	24.00 %	24.00 %
Pork breast	23.00 %	23.00 %
Skin emulsion normal type	19.25 %	
Skin emulsion reduced price		19.25 %
Potato starch	2.00 %	2.00 %
Nitrite salt	2.00 %	2.00 %
ScanGel A-95	0.75 %	0.75 %
Bologna spices	0.50 %	0.50 %
Phosphate	0.45 %	0.45 %
Sodium ascorbate	0.05 %	0.05 %



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